

Fisher & Paykel

Built-in Oven
OB60SL7 models

User guide

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Important!

SAVE THESE INSTRUCTIONS

The models shown in this user guide may not be available in all markets and are subject to change at any time. For current details about model and specification availability in your country, please visit our website listed on the back cover or contact your local Fisher & Paykel dealer.

Your oven has been carefully designed to operate safely during normal cooking procedures. Please keep the following safety instructions in mind when you are using it:

⚠ WARNING!



Electrical Shock Hazard

Turn the oven off at the wall before replacing the oven lamp.

Failure to follow this advice may result in death or electrical shock.

⚠ WARNING!



Fire Hazard

Do not place aluminium foil, dishes, trays, water or ice on the oven floor during cooking, as doing so will irreversibly damage the enamel; lining the oven with aluminium foil may even cause fire.

Never use your appliance for warming or heating the room. Persons could be burned or injured or a fire could start. Storage in or on appliance: flammable materials should not be stored in an oven or near its surface.

Failure to follow this advice may result in overheating, burning, and injury.

⚠ WARNING!**Hot Surface Hazard**

Accessible parts may become hot when in use.

To avoid burns and scalds, keep children away.

Use oven mitts or other protection when handling hot surfaces such as oven shelves or dishes.

Use care when opening the oven door. Let hot air or steam escape before removing or replacing food.

Do not touch heating elements or interior surfaces of the oven. Heating elements may be hot even though they are dark in colour. Interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact heating elements or interior surfaces of the oven until they have had sufficient time to cool.

Other surfaces of the appliance may become hot enough to cause burns - among these surfaces are the oven vent, the surface near the oven vent, and the oven door.

Failure to follow this advice could result in burns and scalds.



⚠ WARNING!



Cut Hazard

Take care - some edges are sharp.

Failure to use caution could result in injury or cuts.

Important safety instructions

To reduce the risk of fire, electrical shock, injury to persons or damage when using the oven, follow the important safety instructions listed below:

- ***Read all the instructions before using the oven. Use the oven only for its intended purpose as described in these instructions.***
- ***Proper installation: be sure your appliance is properly installed and earthed by a qualified technician.***
- ***Isolating switch: make sure this oven is connected to a circuit which incorporates an isolating switch providing full disconnection from the power supply.***
- ***Household appliances are not intended to be played with by children.***
- ***Do not leave children alone. Children should not be left alone or unattended in the area where the appliance is in use. They should never be allowed to sit or stand on any part of the appliance.***

Important safety instructions

- *Children of less than 8 years old must be kept away from the appliance unless continuously supervised. This appliance can be used by children aged from 8 years and above, and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge, if they have been given supervision or instruction concerning the use of the appliance in a safe way and they understand the hazards involved. Cleaning and user maintenance shall not be done by children without supervision.*
- *Do not place heavy objects on the oven door.*
- *Wear proper apparel. Do not wear loose fitting or hanging garments when using the appliance. They could ignite or melt if they touch an element or hot surface and you could be burned.*
- *User servicing: do not repair or replace any part of the appliance unless specifically recommended in the manual. All other servicing should be referred to a qualified technician.*
- *Do not use water on grease fires. Smother the fire or flame or use a dry chemical or foam type extinguisher.*

Important safety instructions

- ***Use only dry oven mitts or potholders. Moist or damp potholders on hot surfaces could result in burns from steam. Do not let potholders touch hot areas or heating elements. Do not use a towel or a bulky cloth for a potholder. It could catch fire.***
- ***Do not heat unopened food containers. They can build up pressure that may cause the container to burst and result in injury.***
- ***Safe food handling: leave food in the oven for as short a time as possible before and after cooking. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warm weather.***
- ***Always keep oven vents unobstructed.***
- ***Do not operate your appliance by means of an external timer or separate remote-control system.***

Important safety instructions

- *Caution: Hot air can blow from the vent at the top of the oven as part of the oven's cooling system.*
- *Placement of oven shelves: always position shelves in the desired location while the oven is cool (before preheating). If a shelf must be removed while the oven is hot, do not let the oven mitts or potholder contact hot heating elements in the oven or the base of the oven.*
- *Do not clean the oven seal or use any oven-cleaning products on it. It is essential for a good seal, which ensures that the oven operates efficiently. Care should be taken not to rub, damage or move it.*
- *Do not use oven cleaners, harsh/abrasive cleaning agents, waxes, or polishes. No commercial oven cleaner, oven liner, or protective coating of any kind should be used in or around any part of the oven. Do not use harsh/abrasive cleaners, scourers or sharp metal scrapers to clean the oven door glass since they scratch the surface, which may result in the glass shattering.*
- *Clean only the parts listed in this manual.*

Important safety instructions

- ***Do not use a steam cleaner to clean any part of the oven.***
- ***Do not store things children might want above the oven. Children could be burned or injured while climbing on the oven to retrieve items.***
- ***Do not install or operate the appliance if it is damaged or not working properly. If you receive a damaged product, contact your dealer or installer immediately.***
- ***Use only bakeware approved for oven use. Follow the bakeware manufacturer's instructions.***

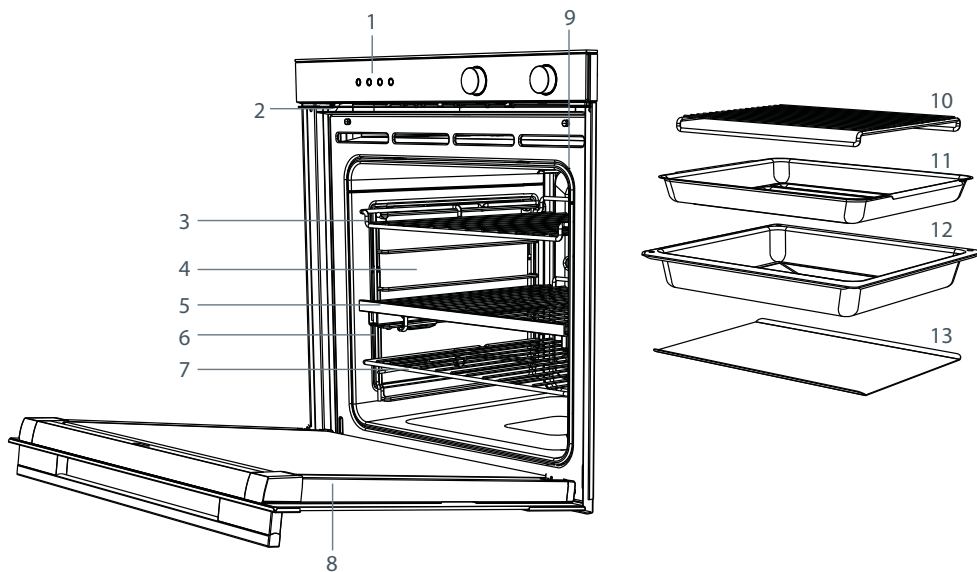
12 Introduction

Congratulations on your new purchase. Your Fisher & Paykel oven has a number of features to make cooking a great experience for you:

- a wide choice of oven functions
- intuitive controls and displays

Before you start

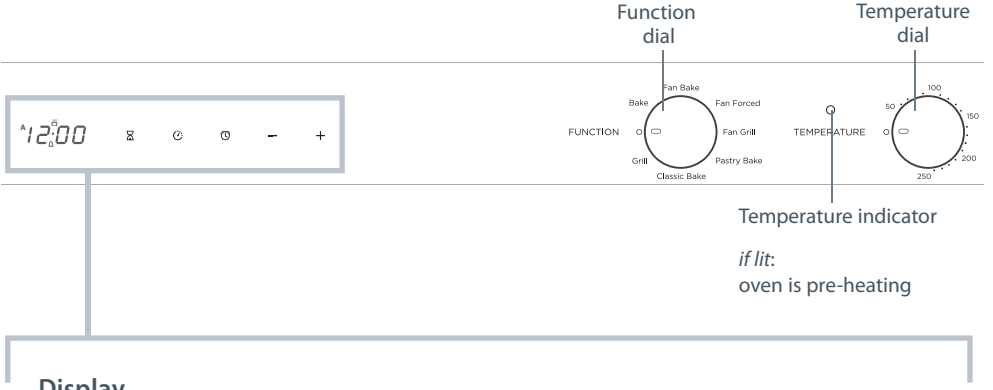
- Make sure the installer has completed the 'Final checklist' in the Installation instructions.
- Read this guide, taking special note of the 'Safety and warnings' section.
- Remove all packaging and dispose of it responsibly. Make sure all cable ties used to secure the shelves during shipping have been removed. Recycle items that you can
- Check that you have all the accessories listed below.



- 1 Control panel
- 2 Oven vent louvres
- 3 Step down oven wire shelf
- 4 Oven light
- 5 Telescopic sliding shelf
(purchased separately)
- 6 Side rack
- 7 Oven wire shelf
- 8 Oven door and handle
- 9 Oven seal

Accessories:

- 10 Grill rack
- 11 Smokeless grill tray
(purchased separately)
- 12 Deep Roasting dish
- 13 Flat baking tray



Display

Automatic cooking stop indicator

if lit:
Automatic cooking stop time is set (see 'Automatic cooking')

Cooking time indicator

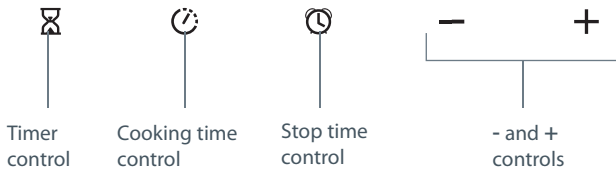
if lit:
Automatic cooking is set (see 'Automatic cooking')

A 12:00

Timer indicator

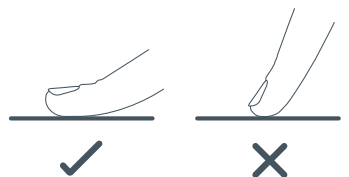
if lit:
Timer is counting down

Touch controls



Using the touch controls

- Use the ball of your finger, not its tip. The controls respond to touch, so you don't need to apply any pressure.



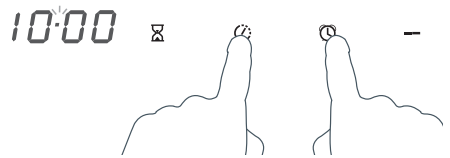
Setting the Clock

Important!

The clock needs to be set before you can use your oven.



- 1 When the power to the oven is turned on or restored after a power failure, 0:00 will flash in the display.
- 2 Touch the - or + controls to set the time.



- 3 Touch the cooking time ⌚ and stop time ⌚ controls together for 2 seconds to accept the time.
 - the display will stop flashing
 - the oven will beep to confirm the time is set.

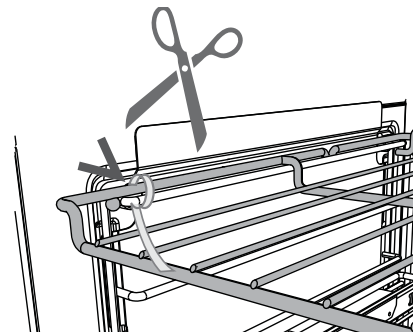
To Change the Time

- 4a Touch the cooking time ⌚ and stop time ⌚ controls together for 2 seconds. The centre dot will flash.
- 4b Touch the - and + controls to set the new time.
- 4c Touch the cooking time ⌚ and stop time ⌚ controls together again for 2 seconds to accept the new time.
 - the centre dot will stop flashing
 - the oven will beep to confirm the new time is set.

Remove all cable ties and packaging

Important!

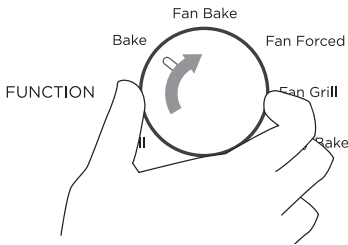
- Before using your oven for the first time, remove all cable ties and internal packaging holding the shelving in place if the installer has not done so.
- If you have catalytic panels (purchased separately) you need to fit them before using the oven. See 'Care and Cleaning' for instructions on how to fit them.
- We recommend you then condition the oven.



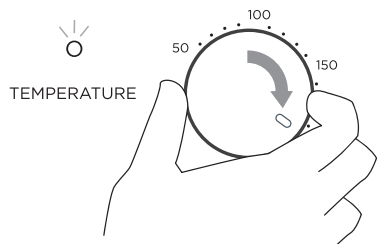
Condition the oven

It is important to condition your oven before using it for cooking and baking. Conditioning will burn off any manufacturing residues and ensure that you get the best results right from the start.

- 1 Make sure you have removed ALL the cable ties used to secure the shelving during transit.
- 2 Make sure you have set the clock.
- 3 Make sure all the shelves are fitted.

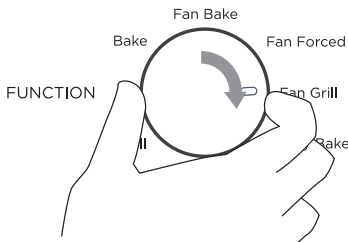


- 4 Select the **Bake** function.
The oven will come on.



- 5 Set the temperature to 200 °C for 30 minutes.
 - While the oven is heating up, the temperature indicator light will glow.
 - When the oven has reached set temperature, the temperature indicator light will go out.

Note: if the clock has not been set, the cooling fans will come on, but the oven light will not come on and the oven will not heat up.



- 6 After 30 minutes is up, select the **Fan Grill** function.
After 20 minutes, switch the oven off.

- There will be a distinctive smell and a small amount of smoke during the conditioning process as manufacturing residue is burnt off. This is normal, but make sure the kitchen is well ventilated while the oven is conditioning.
- Once cooled, wipe out the oven with a damp cloth and mild detergent, and dry thoroughly.

16 Using the timer

- You can use the timer at any time, even if you are not using the oven.
- The time counts down in minutes (hours:min) until the last 5 minutes of cooking, when it will countdown in seconds (min:sec).
- You can set the timer for up to 4 hours.

Important!

The timer does NOT turn the oven off.

10:00 ⌘ ⌚ ⌛

- 1 Check the display shows the correct time of day.

0:00 ⌘ ⌚ ⌛

- 2 Touch the timer ⌘ control.
 - the display will show 0:00
 - the timer indicator ⏏ and dot will flash.

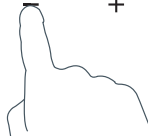
1:00 ⌚ - +

- 3 Touch the - and + controls to set the time.
- 4 Touch the timer ⌘ control to set the timer or wait 5 seconds and the display will show the time of day and the timer indicator ⏏.

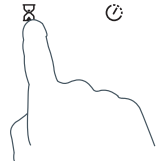
0:48 ⌘ ⌚ ⌛


- 5 To check the time remaining time: Touch the timer ⌘ control.
 - During the last 5 minutes of the countdown the display will show the time remaining.

0:00



1 1:00

**To cancel the timer**

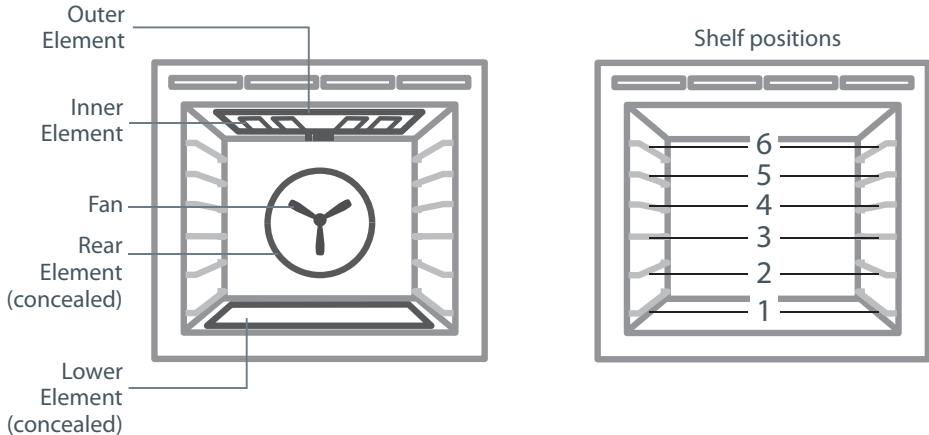
- 1 Touch the timer  control to show the remaining time.
- 2 Either:
Touch the - control and scroll the time down to *0:00* **or**
Touch and hold the - and + controls together until the display shows *0:00*.
- 3 the timer indicator and display will flash for a few seconds and then return to the time of day.

At the end of the countdown

- The timer will 'beep' every 7 seconds.
- The timer indicator will flash.
- The display will show *0:00*.
- To cancel the beeping and return to the time of day, touch any control.

General guidelines

This oven has been designed to utilise its four elements and rear fan in differing combinations to provide you with enhanced performance and a wide range of functions, allowing you to cook all types of food to perfection.



BAKING

- For best results when baking, always pre heat your oven. The temperature indicator will go out when the pre-set temperature is reached.
- Do not open the door until at least $\frac{3}{4}$ of the way through cooking.
- Make sure cake pans do not touch each other or the sides of the oven.
- When baking double the recipe (especially cookies) you may need to increase the time by a couple of minutes.
- Your cookware will influence baking times. Dark pans absorb the heat more quickly than reflective pans; glass cookware may require a lower temperature
- Multi-shelf baking may also require a slight increase in cooking time.
- Always leave a space between shelves when multi-shelf cooking to allow the air to circulate.

Shelf Position Guide

Place your baking on a shelf that will have the top of your pan near the centre of the oven cavity.

ROASTING

- Use **Fan Grill** to roast whole chicken.
- For other meats use **Bake** for a succulent juicy flavoursome roast.
- Boneless, rolled or stuffed roasts take longer than roasts containing bones.
- Poultry should be well cooked with the juices running clear and an internal temperature of 75°C.
- For crispy crackling first sear the Pork at a high temperature, then lower the temperature to complete the cooking.
- If multi-shelf cooking (eg if roasting meat on one shelf and vegetables on another) use **Fan Forced**.
- Cook larger cuts of meat for longer at a lower temperature. The meat will cook more evenly.
- Always roast meat fat side up. That way, basting may not be required.
- Always rest the meat for at least 10 minutes after roasting to allow the juices to settle. Remember the meat will continue to cook for a few minutes after removing it from the oven.

Shelf Position Guide

Place the meat on a shelf so that the meat is in the centre of the oven or lower.

GRILLING

- This is a healthier alternative to frying.
- Always grill with the oven door completely shut.
- If you use glass or ceramic pans, be sure they can withstand the high temperatures of the grill.
- To avoid piercing the meat and letting juices escape, use tongs or a spatula to turn the meat halfway through cooking.
- Brush meat with a little oil to help keep the meat moist during cooking. Alternatively marinate the meat before grilling (but be aware that some marinades may burn easily).
- Where possible grill cuts of meat of a similar thickness at the same time. This will ensure even cooking.
- Always keep a close watch on your food while grilling to avoid charring or burning

Shelf Position Guide

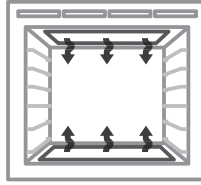
- *For thinner cuts of meat, toasting or browning foods, use a higher shelf position.*
- *Thicker cuts of meats should be grilled on lower shelves or at a lower grill setting to ensure even cooking.*

REHEATING

- Use **Bake** or **Fan Bake** to reheat food.
- Always reheat food to piping hot. This reduces the risk of contamination by harmful bacteria.
- Never reheat a food more than once.

Oven functions

Bake

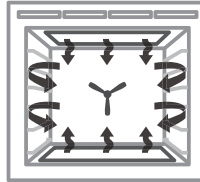


upper outer and lower elements

- Heat comes from both the upper and lower elements. The fan is not used in this function.
- Ideal for cakes and foods that require baking for a long time or at low temperatures.
- This function is not suitable for multi-shelf cooking.

Ideal for moist foods that take a longer time to cook eg rich fruit cake.

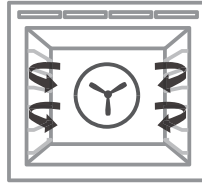
Fan Bake



fan plus upper outer and lower elements

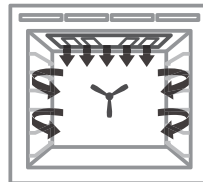
- The oven fan circulates hot air from the top outer and the lower elements and distributes it around the oven cavity.
- Food cooked tends to brown more quickly than foods cooked on the traditional **Bake** function.
- You may need to decrease the time from that recommended in traditional recipes.
- Use **Fan Bake** at a low temperature eg 50°C for drying fruit, vegetables and herbs.

Ideal for single shelf baking that takes less than an hour to cook – foods such as muffins, scones and cupcakes or things like enchiladas.

Fan Forced*fan and rear element*

- By using the central rear heating element and fan, hot air is blown into the cavity, providing a consistent temperature at all levels, making it perfect for multi-shelf cooking.
- Trays of cookies cooked on different shelves are crisp on the outside and chewy in the middle.
- Meat and poultry are deliciously browned and sizzling while remaining juicy and tender.
- Casseroles are cooked to perfection and reheating is quick and efficient.
- When multi-shelf cooking it is important to leave a gap between trays (eg use shelves 3 & 5) to allow the air to move freely. This enables the browning of foods on the lower tray.
- If converting a recipe from **Bake** to **Fan Forced**, we recommend that you decrease the bake time or decrease the temperature by approximately 20°C.
- For items with longer bake times (eg over an hour) it may be necessary to decrease both time and temperature.

Ideal for multi-shelf cooking biscuits, cookies, scones, muffins and cupcakes.

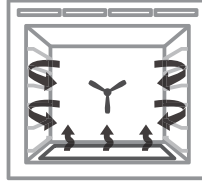
Fan Grill*fan plus upper inner and outer elements*

- This function uses the intense heat from the upper elements for top browning and the fan to ensure even cooking of foods.
- Meat, poultry and vegetables cook beautifully; food is crisp and brown on the outside while the inside remains moist and tender.

Ideal for whole chicken, tenderloin of beef or grilling your favourite chicken, fish and steak.

Oven functions

Pastry Bake

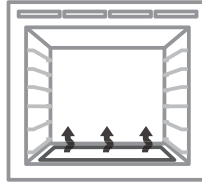


fan plus lower element

- The fan circulates heat from the lower element throughout the oven.
- Excellent for cooking pizza as it crisps the base beautifully without overcooking the topping.

Ideal for foods such as sweet and savoury pastry foods and delicate foods that require some top browning eg frittata, quiche.

Classic Bake



lower element only

- Heat comes from the lower element only, the fan is not used.
- This is the traditional baking function, suitable for recipes that were developed in older ovens.
- Bake on only one shelf at a time.
- The oven will be hotter at the top.

Ideal for foods that require delicate baking and have a pastry base, like custard tarts, pies, quiches and cheesecake or anything that does not require direct heat and browning on the top.

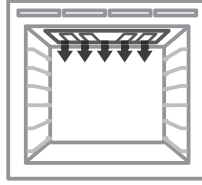
Proving bread

This function is perfect for proving bread dough.

Preheat the oven to 50 °C and then turn the oven off. The oven is well insulated and will stay warm for several hours.

Place the dough in a lightly greased bowl and cover with a plastic wrap and/or a clean cloth. Place on the lowest shelf position and close the door.

Grill



upper inner and outer elements

- This function delivers intense radiant heat from both top elements. You can set the intensity of the heat by altering the temperature setting.
- Preheating is not essential although some people prefer to allow the element to heat for a few minutes before they place food under the grill.
- The most suitable function for 'finishing off' many meals, for example browning the top of potato gratin and frittata.

Ideal for toasting bread or for top browning to 'finish off dishes.'

- Shelf positions are counted from the base up (1 is the lowest, 6 is the highest). Position shelves before you turn the oven on.
- For best results preheat the oven to the required temperature.
- The temperature indicator light will go out when the oven has reached the selected temperature.

BAKING

<i>Food</i>		<i>Shelves</i>	
Biscuits	Plain	Single	
		Multi	
	Chewy choc chip	Single	
	Oatmeal	Multi	
		Single	
Slices / Squares		Single	
Cakes	Vanilla	Single	
	Butter / Chocolate	Single	
	Light fruit	Single	
	Rich fruit	Single	
	Sponge (single large)	Single	
	Sponge (two small pans)	Single	
Shortbread		Single	
Muffins / Cupcakes		Single	
		Multi	
Scones		Single	
		Multi	
Meringues		Single	
Bread Rolls		Single	
Pastry	Phyllo	Single	
	Flaky/Puff	Single	
	Choux	Single	
		Multi	
	Croissants	Single	
Multi			
Pies	Apple	Single	
	Lemon Meringue	Single	

The information in these charts are guidelines only. Refer to your recipe or the packaging and be prepared to adjust the cooking times and settings accordingly.

	Recommended Function	Shelf positions	Temp (°C)	Time (mins)
	Fan Bake	4	180-190	13-17
	Fan Forced	3 and 5	160-170	13-17
	Fan Bake	4	180-190	15-20
	Fan Forced	3 and 5	160-170	15-20
	Pastry Bake	4	160-170	12-15
	Pastry Bake	3	160-165	15-20
	Bake	4	160-165	30-35
	Bake	4	160-180	50-60
	Bake	2	155-165	1hr 30
	Classic Bake	2	120-160	2.5 hrs
	Bake	2	175	30-40
	Bake	2	170-190	15-25
	Pastry Bake	3	130-140	20-25
	Fan Bake	3	180-190	13-17
	Fan Forced	2 and 4	160-170	16-21
	Fan Bake	2	210-230	8-12
	Fan Forced	1 and 3	210-230	8-12
	Bake	1	100-120	60
	Bake	4	195-210	25-35
	Fan Bake	3	190-200	15-25
	Bake	3	185-200	20-30
	Bake			
	Fan Forced	2	200-210	30-35
	Bake			
	Fan Forced	3	190-200	15-25
	Pastry Bake	2	190-200	25-30
	Pastry Bake	2	175-180	30-40

SAVOURY

<i>Food</i>		<i>Shelves</i>
Pies	Chicken / Steak / Mince	Single
Sausage Rolls		Single
Meat Loaf		Single
Pizza		Single
Lasagne		Single
Quiche		Single
Potatoes	Traditional Baked	Single
Frittata	Grill to finish	Single
Casseroles		Single
Oven meals		Single

ROASTING

<i>Food</i>		<i>Shelves</i>	
Beef (Boneless)	Rare	Single*	
	Medium		
	Well done		
Prime Rib Roast	Rare	Single*	
	Medium		
	Well done		
Lamb leg (Bone in)	Medium	Single*	
	Well done		
Lamb leg (Boneless)	Medium	Single*	
	Well done		
Veal	Medium	Single*	
	Well done		
Chicken (Whole)		Single*	
Turkey (Whole)	With Stuffing	Single*	
	Without Stuffing		
Pork (Boneless)	Medium	Single*	
	Well done		
Pork Crackling	Crisp		
Venison	Brown in a frying pan first.	Rare	Single*
		Medium	

* If multiple shelves are required (eg roasting vegetables at the same time), use Fan Forced and shelf positions 2 & 4.

	<i>Recommended Function</i>	<i>Shelf positions</i>	<i>Temp (°C)</i>	<i>Time (mins)</i>
	Pastry Bake	3	190-195	30-40
	Pastry Bake	3	190-195	30-40
	Bake	4	175-180	55-65
	Bake	1	225-250	15-20
	Fan Bake	3	175-180	45-50
	Pastry Bake	2	180-200	30-40
	Bake	3	175-190	40-50
	Pastry Bake	3	170-180	30-45
	Bake	3	170-190	55-70
	Fan Forced	3	170-190	30-40

	<i>Recommended Function</i>	<i>Shelf positions</i>	<i>Temp (°C)</i>	<i>Time (mins)</i>
	Bake	3	160-170	18-32 / 450g
	Bake	3	160-170	25-40 / 450g
	Bake	3	160-170	30-55 / 450g
	Bake	3	160-170	15-30 / 450g
	Bake	3	160-170	20-35 / 450g
	Bake	3	160-170	25-40 / 450g
	Bake	3	160-170	18-28 / 450
	Bake	3	160-170	20-33 / 450g
	Bake	3	160-170	20-35 / 450g
	Bake	3	160-170	25-45 / 450g
	Bake	3	160-170	20-40 / 450g
	Bake	3	160-170	25-45 / 450g
	Fan Grill	2	175-190	15-20 / 450G
	Bake	1	165-175	17-22 / 450g
	Bake	1	150-165	15-20 / 450g
	Bake	3	170-175	25-40 / 450g
	Bake	3	170-175	30-45 / 450g
	Bake	3	250	20
	Fan Grill	4	225	7 ½ / 2.5cm meat thickness
	Fan Grill	4	225	9 ½ / 2.5cm meat thickness

GRILLING

<i>Food</i>			<i>Shelves</i>	
Beef	Steak	Rare	Single	
		Medium	Single	
	Burgers		Single	
	Meatballs		Single	
Lamb	Chops	Medium	Single	
		Well done	Single	
Pork	Chops (well done)		Single	
	Ham steak		Single	
	Bacon		Single	
Chicken	Boneless pieces		Single	
Sausages			Single	
Fish	Fillets		Single	
	Whole		Single	
Vegetables	Sliced		Single	

	<i>Recommended Function</i>	<i>Shelf positions</i>	<i>Temp (°C)</i>	<i>Time (mins)</i>
	Grill	4	250	8-10
	Grill	4	250	10-15
	Grill	4	250	12-15
	Grill	4	250	12-15
	Grill	4	250	15-20
	Grill	4	250	20-25
	Grill	4	250	15-20
	Grill	4	250	15-20
	Grill	4	250	4-7
	Fan Grill	5	175-190	30-50
	Grill	5	250	10-15
	Fan Grill	5	200-220	8-12
	Fan Grill	5	200-220	15-20
	Grill	4	250	8-12

Automatic cooking

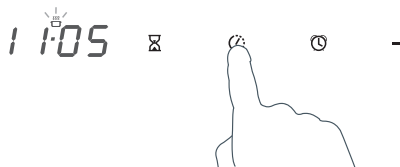
- You can set the oven to automatically turn on later, cook for a preset time (cooking time), then automatically turn off at a preset stop time. See the example and instructions below (steps 1 to 7).
- If you start cooking manually and only want the oven to turn off automatically after a set cooking time: simply set the cooking time following steps 1 to 4 below and select a function and temperature. The oven will automatically turn off when the cooking time is over.
- Alternatively you may set the time of day you wish the oven to turn off. Follow steps 5-7.
- You may still use the timer when using automatic cooking.

Important!

Safe food handling: leave food in the oven for as short a time as possible before and after cooking or defrosting. This is to avoid contamination by organisms which may cause food poisoning. Take particular care during warmer weather.

Example: It is 11:05 a.m. You want your food to cook for 1 hour, and you would like it to be ready by lunchtime (12:30 p.m.)

Set the cooking time

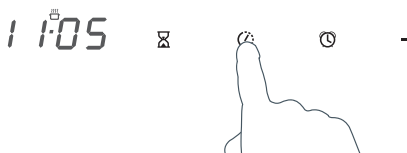


- 1 Check the clock shows the correct time of day.

- 2 Touch the cooking time control. The cooking time indicator will flash.




- 3 Touch the - and + controls to set the cooking time. Make sure you allow for preheat time in your calculation.



- 4 Touch the cooking time control to confirm. The cooking time indicator will stop flashing and remain on.

Set the stop time




- 5 Touch the stop time  control.
The stop time **A** indicator will flash.

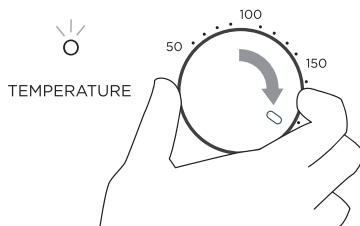
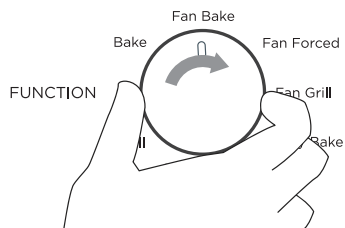


- 6 Touch the - and + controls to set the time
you would like your food to be ready by
(ie the stop time).



- 7 Touch the stop time  control to confirm.
The **A** will stop flashing and remain on
and the display will show the time of day.

Select function and temperature




8 Select a function.

- The oven will come on.

Note: if you have set the oven to automatically turn on later, the oven cooling fan will come on when you select a function, but the light will be off and the oven will not heat up.

9 Set the temperature.

When automatic cooking is set


- The oven lights will stay off but your oven is now set for automatic cooking. It will automatically heat up at the required time.
- The display will show the time of day with the cooking time  and stop time **A** indicators lit. The cooling fan will continue to run.
- Note: you can modify the function and temperature before and during cooking.

To check the set cooking time

Touch the cooking time  control.

To modify the set cooking time

Touch the cooking time  control. The cooking time  indicator will flash.

You can modify the set cooking time by using the - and + controls. Touch the cooking time  control again to set.

To cancel the Cooking time

Touch the stop time  control. Touch the - control and scroll the time down to *0:00*

Touch the cooking time  control to accept.


- Note: this will not turn off the oven. If the stop time is set the oven will turn off when the stop time is reached.

To check the stop time

Touch the stop time  control.

To modify the stop time

Touch the stop time  control. The stop time **A** indicator and dot will flash.

You can modify the set cooking time by using the - and + controls. Touch the stop time  control again to set.

- Scrolling the time down will not turn off the oven.

To cancel automatic cooking

Touch the cooking time  control and the stop time  control together for two seconds.

Turn the function and temperature dials to **Off**

When the stop time is reached

The oven will automatically turn off and the oven will beep every 7 seconds.

The cooking time  and the stop time **A** indicator will flash.

Turn the function and temperature dials back to **Off**.

Press any control to exit automatic cooking.

- Note: if the oven function dial has not been turned back to **Off** when you exit automatic cooking, the oven will turn back on.

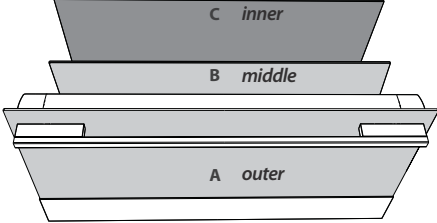
Manual cleaning

ALWAYS

- *Before any manual cleaning or maintenance, first wait for the oven to cool down to a safe temperature to touch, then turn its power supply off at the wall.*
- *Read these cleaning instructions and the 'Safety and warnings' section before you start cleaning your oven.*
- *To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the oven cavity enamel after each use.*

NEVER

- *Never use a steam cleaner.*
- *Never store flammable substances in the oven.*
- *Never use abrasive or harsh cleaners, cloths, scouring pads or steel wool. Some nylon scourers may also scratch. Check the label first.*
- *Never use oven cleaner on catalytic panels (purchased separately).*
- *Never leave alkaline (salty spills) or acidic substances (such as lemon juice or vinegar) on the oven surfaces.*
- *Never use cleaning products with a chlorine or acidic base.*

What?	How?	Important!
<p>Glass surfaces (oven door panes, control panel)</p>	<p>Door comprises a total of 3 glass panes</p>  <p>The diagram shows a cross-section of an oven door with three glass panes. The innermost pane is labeled 'C inner', the middle pane is labeled 'B middle', and the outermost pane is labeled 'A outer'. The panes are held together by a frame with visible seals and mounting points.</p> <ul style="list-style-type: none"> ■ To clean glass pane B, you will first need to remove the door and the inner pane. For instructions, see section 'Removing and replacing the door glass panes for cleaning'. <ol style="list-style-type: none"> 1 Clean with a solution of mild detergent or baking soda and hot water, then wipe dry. 2 Wipe with a glass cleaner and dry with a soft, lint-free cloth. 	<ul style="list-style-type: none"> ■ Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering. ■ Even if you only clean the inner pane (C), remove the door and the pane first. Cleaning the glass with the pane in the door may result in cleaning liquid running down the gaps and drying onto internal components. ■ Take particular care when cleaning the control panel glass.

Manual cleaning

What?	How?	Important!
Dials	Clean with a solution of mild detergent and hot water, then wipe dry.	<i>Do not use stainless steel or oven cleaner on the dials, as doing so may damage their coating.</i>
Stainless steel strip/handle on the front of the oven door	<ul style="list-style-type: none"> ■ Clean with a solution of mild detergent and hot water, then wipe dry with a microfibre cloth. ■ If necessary, use a suitable stainless steel cleaner and polish. 	<ul style="list-style-type: none"> ■ <i>Always read the label to make sure that your stainless steel cleaner does not contain chlorine compounds as these are corrosive and may damage the appearance of your oven.</i> ■ <i>Always rub the stainless steel in the direction of the grain.</i>
Aluminium framing of oven door and plastic corner clips	Clean with a solution of mild detergent and hot water, then wipe dry.	
Catalytic panels (purchased separately)	<ul style="list-style-type: none"> ■ To clean light soiling off the surfaces: <ol style="list-style-type: none"> 1 Wipe with a damp cloth and a solution of hot water and mild detergent or an ammonia-based cleaner. 2 Wipe dry with a soft cloth. ■ To clean stubborn, 'baked on' soiling run the oven on Fan Grill at 200°C for 1.5 hours to enhance the catalytic panel cleaning function. 	<ul style="list-style-type: none"> ■ <i>These panels are normally 'self-cleaning' because their special enamel breaks down greasy splatters when the oven is used for 'non-greasy' baking, especially at high temperatures.</i> ■ <i>Do not use oven cleaner on the catalytic panels. If you wish to use oven cleaner on any other part of the enamelled cavity, first remove the catalytic panels.</i> ■ <i>Do not immerse catalytic panels in water.</i> ■ <i>Never use scourers, brushes, abrasives or cleaners with acid or alkali content on the catalytic panels.</i>

Manual cleaning

What?	How?	<i>Important!</i>
Oven cavity	<ul style="list-style-type: none"> ■ Remove everything from the oven: all shelves and trays, the side racks, the catalytic panels (if purchased separately). 1 Remove the oven door (see instructions on following pages). 2 Wipe the inside of the oven using a household detergents or a commercial cleaner. 3 Wipe clean with a damp cloth and allow to dry completely. 	<ul style="list-style-type: none"> ■ <i>To prevent soiling from becoming 'baked on' and stubborn, we recommend removing any easy-to-reach spills, food or grease stains from the enamelled surfaces after each use.</i> ■ <i>To make wiping out the oven easier you may remove and the oven door. See the following pages for instructions.</i> ■ <i>To make cleaning the oven ceiling easier, the upper element can be lowered. See following pages for instructions.</i>
Telescopic sliding shelves (purchased separately)	Wipe with a damp cloth and mild detergent. Do not wipe off or wash away the white lubricating grease (visible when the slides are extended).	<i>Do not wash these in the dishwasher, immerse in soapy water or use oven cleaner on them. Doing so will remove the white lubricating grease and prevent the slides from running smoothly.</i>
Grill tray Grill rack Side racks Oven shelves Baking tray	<ul style="list-style-type: none"> ■ Clean with a solution of mild detergent and hot water. ■ Pre-soak stubborn burnt-on stains in a solution of dishwasher powder and hot water.. ■ Except for the baking tray, these parts are also dishwasher safe. (Washing the baking tray in the dishwasher may degrade its surface) 	
Oven seal	Do not clean this part.	
Oven vent louvres	Wipe with a damp cloth.	<i>Take care not to let any liquid run down the louvres of the oven vent.</i>

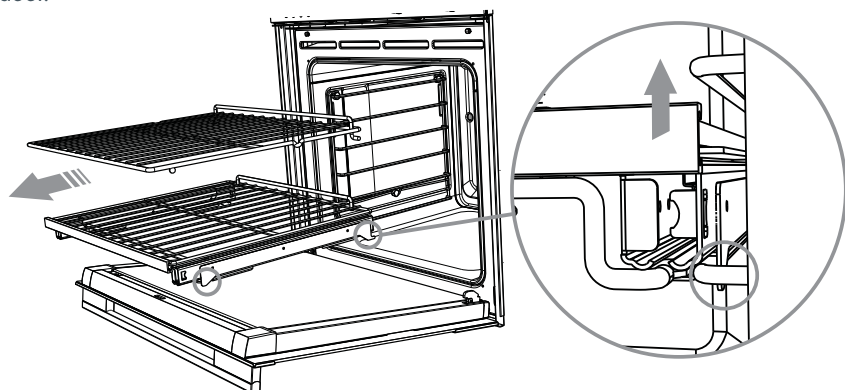
Removing and replacing the side racks to clean behind or fit catalytic panels* (purchased separately)

Important!

Always turn off the oven at the wall first. Ensure the oven has cooled down completely before starting.

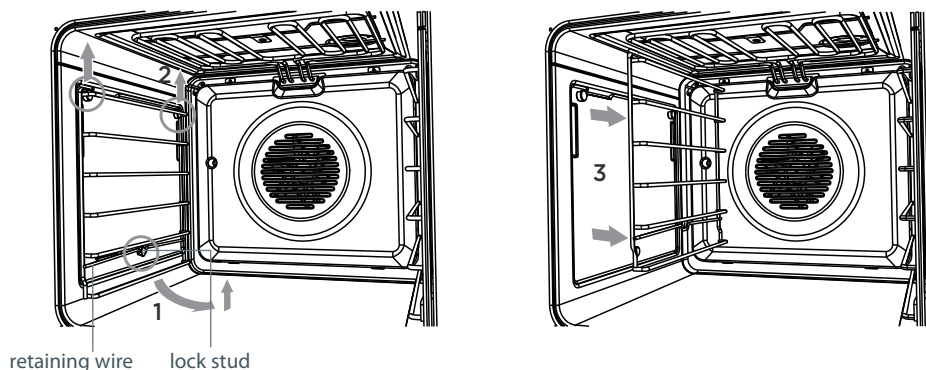
Remove all the shelves

- 1 Remove all the shelving, taking special care with the telescopic sliding shelves.
- 2 To remove a telescopic sliding shelf*, grip it at the front (making sure you are gripping the wire shelf and the sliding frame together), lift upwards and pull it out of the oven. For your safety, the wire shelf and telescopic sliding frame are built together as one unit and are not separable.
- 3 For easier access, we recommend removing the oven door. See 'Removing and refitting the oven door.'

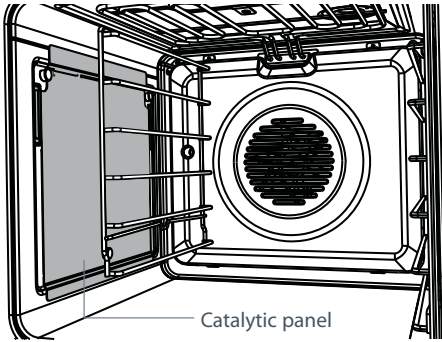


*Purchased separately. Contact your authorised dealer, customer care or see our local website listed at the back of this document for details.

Remove both side racks

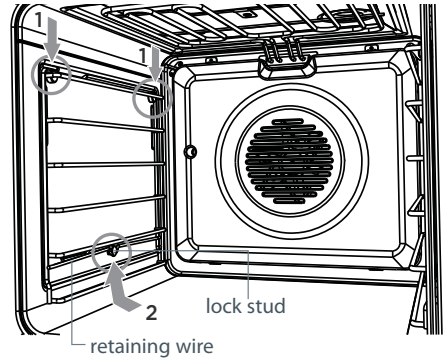


retaining wire lock stud



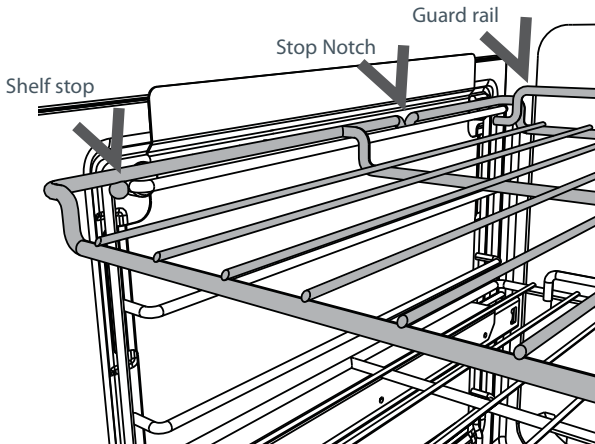
Fit both catalytic panels.

Place each catalytic panel flush against the side wall, noting the position of the cutouts for the lamp and lock nuts.



Replace both side racks.

To replace the side racks, locate the top of the side rack into the two upper lock studs and gently push the retaining wire back under the lower lock stud.



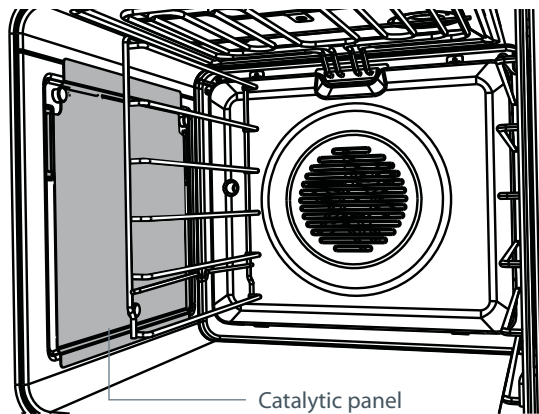
Replacing a wire shelf

Replace shelving.

To replace a wire shelf, check the guard rail (as shown) to make sure the shelf is the right way up. Slide it horizontally back along the side racks ensuring it is level and the stop notch is facing down.

Removing the catalytic panels (purchased separately)

Remove the side racks as previously described, then pull the catalytic panel toward the centre of the oven, until clear of the lower locating nut.

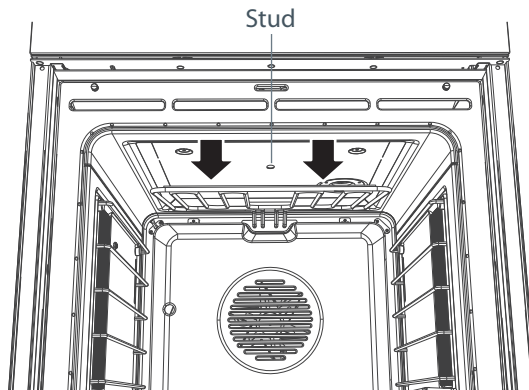
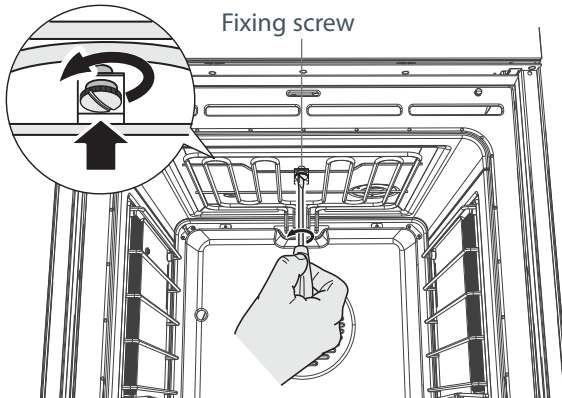


Drop-down upper element

Important!

Always turn off the oven at the wall before lowering the upper element. Make sure the oven has cooled down completely before starting.

- To lower the upper element: use a flat-head screwdriver or a small coin to loosen the element fixing screw. The element will now drop down to enable cleaning.
- When you have finished cleaning the oven ceiling, raise the element and screw the element fixing screw back onto the stud. Make sure that the fixing screw is tightened and the element is held securely in place.
- The element itself is self-cleaning.



Replacing the oven light bulb

Note: Oven bulb replacement is not covered by your warranty.

Your oven uses a screw-in incandescent OVEN bulb - it must be capable of withstanding high temperatures (300 °C) and with the specifications: 230-240V, 50Hz and 25W.

The light is located in the ceiling of the oven, center front.

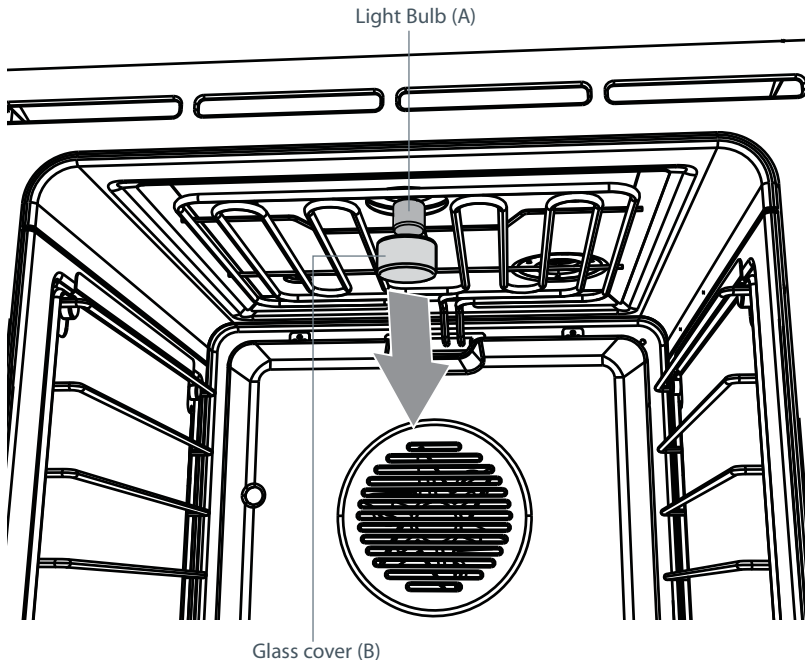
Changing the bulb

- 1 Let the oven cavity and grill element cool down before changing the bulb.

Important!

Turn the oven off at the wall before continuing.

- 2 Turning anti-clockwise unscrew the glass cover (B).
- 3 Carefully unscrew the faulty light bulb (A).
- 4 Replace the light bulb (A)
- 5 Replace the glass cover (B).
- 6 Turn the oven back on and set the clock (see 'First use' for instructions).



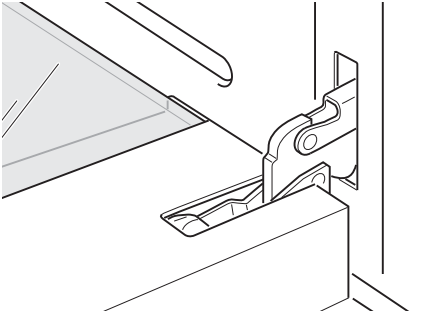
Removing and refitting the oven door

Important!

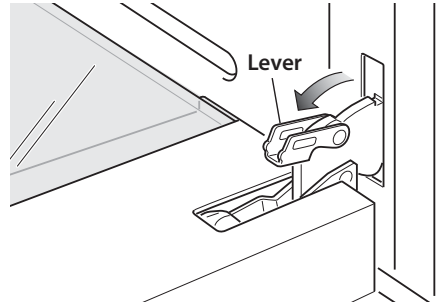
Take care, the oven door is heavy!

To remove the door

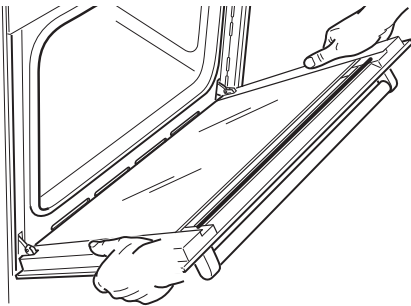
- 1 Open the door fully.



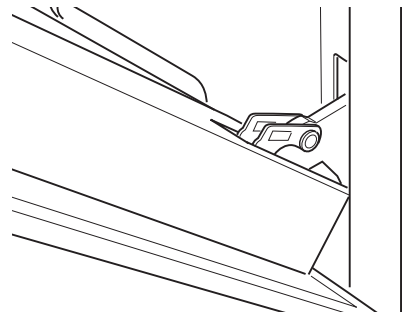
- 2 Open the levers fully.



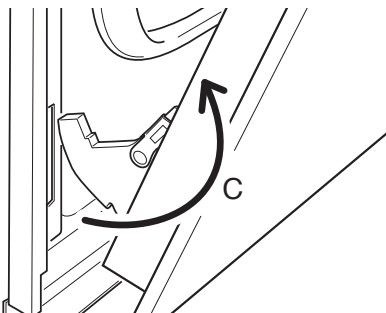
- 3 Hold the door.



- 4 Close the door until it connects with the top of both levers



- 5 Disengage the hinges and remove the door.



To refit the door

Repeat the steps in reverse order:

- 1 Slide the hinges into the slots while lifting the door slightly to engage the hinge.
- 2 Open the door fully.
- 3 Close the levers fully. If the levers do not lie flat, reposition the door by opening the levers fully again and following steps 1-3.

Important!

Ensure the levers lie flat against the hinge before trying to shut the door.

Removing the door glass panes for cleaning

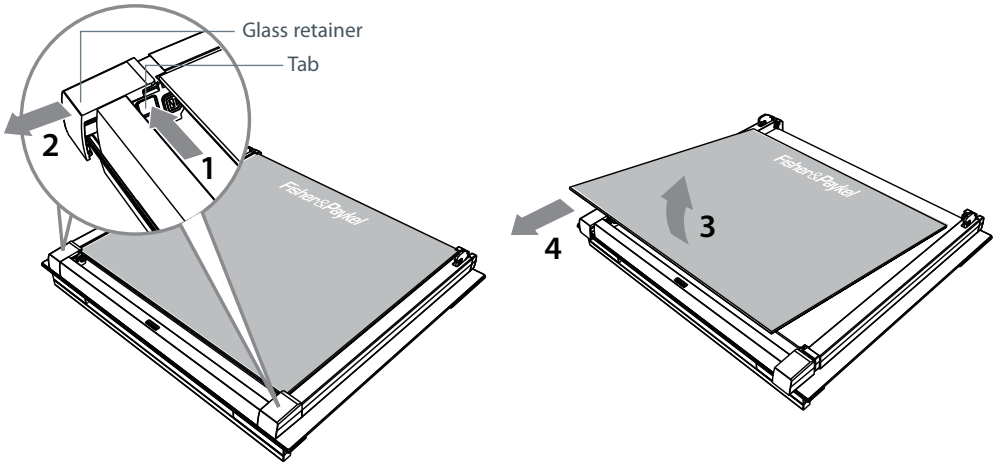
Important!

- *Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.*
- *Take care, the oven door is heavy (11 kg). If you have any doubts, do not attempt to remove the door.*
- *Make sure the oven and all its parts have cooled down. Do not attempt to handle the parts of a hot oven.*
- *Take extreme care when handling the glass panes. Avoid the corners and edges of the glass bumping against any surface. This may result in the glass shattering.*
- *Don't use oven cleaners or any other harsh/abrasive cleaners, cloths, scouring pads, steel wool or sharp metal scrapers to clean the glass surfaces. These scratch the glass and may damage its special coating, which in turn could result in the glass cracking or shattering.*
- *If you notice any sign of damage on any of the glass panes (such as chipping or cracks), do not use the oven. Call your Authorised Repairer or Customer Care.*
- *Make sure you replace all the glass panes correctly. Do not use the oven without all glass panes correctly in place.*
- *If the glass panes feel difficult to remove or replace, do not force them. Call your Authorised Repairer or Customer Care for help. Note: service visits providing assistance with using or maintaining the oven are not covered by your warranty.*

We recommend removing the door to make cleaning the glass easier. See 'Removing and refitting the oven door' for instructions. Once the door is removed, lay it down on a soft, clean, flat surface.

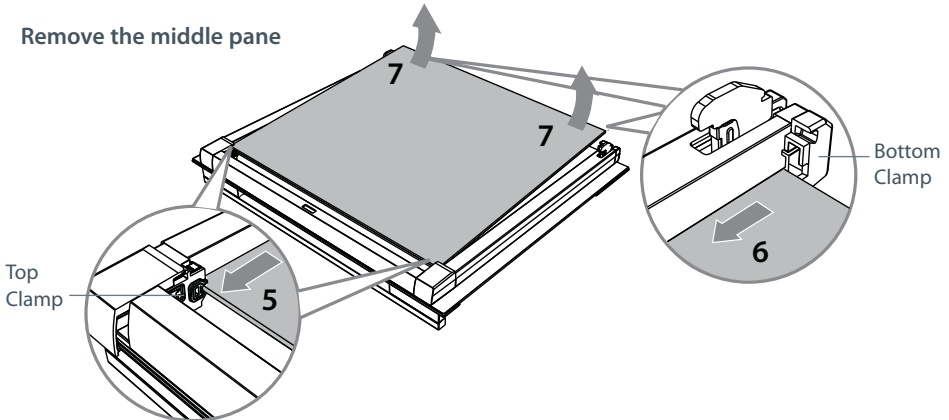
Make sure you follow the precautions and instructions below very carefully. Replacing the glass panes and the door incorrectly may result in damage to the oven and may void your warranty.

Remove the inner pane



- 1 Press in on both tabs to release the Glass retainers.
- 2 Slide both Glass retainers away from the pane.
- 3 Lift the top of the pane slightly.
Note: Only lift the pane slightly. Angling the pane too much may result in damage to the glass.
- 4 Slide the pane toward the top of the door and lift out.

Remove the middle pane



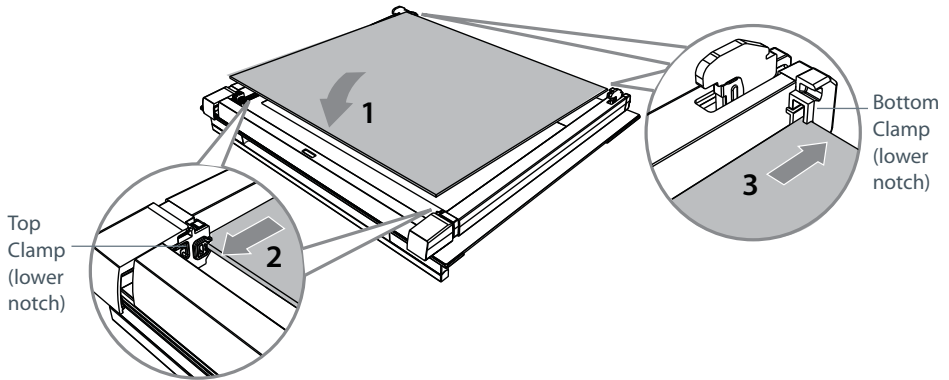
- 5 Brace the top of the door against your body. Grasp both sides of the outer edges of the pane at the bottom of the door.
 - 6 Gently pull the pane toward the top of the door.
 - 7 When the pane is clear of the clamp at the bottom of the door, lift the the pane slightly.
- Important!**
Do not twist or rotate the pane as this may cause it to break. Only lift the pane slightly. Angling the pane too far may cause it to break.
- 8 Slide the pane out of the top clamp and lift out.

After cleaning, replace the door glass panes

When replacing the glass panes, make sure that:

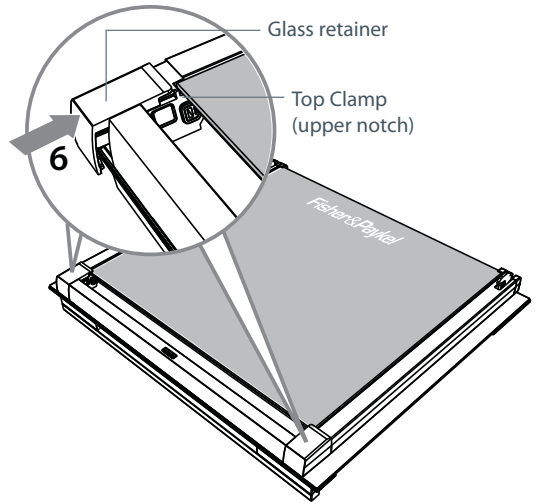
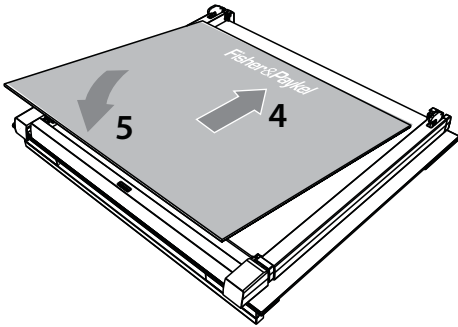
- you replace all panes correctly, as shown. Each pane must be in the position described below in order to fit into the door and to ensure that the oven operates safely and correctly
- you take extra care not to bump the edges of the glass against any object or surface
- you do not force any of the panes into place. If you are experiencing difficulties replacing the panes, remove them and start the process again from the beginning. If this still does not help, call Customer Care.

Replace the middle pane



- 1 Insert the pane into the lower notch on the top clamps at the top of the door.
- 2 Carefully pull the pane toward the top of the door.
- 3 Slot the pane into the lower notch on the bottom clamps at the bottom of the drawer.

Replace the inner pane



- 4a **Ensure the pane is the right way up (ie the logo should be readable at the bottom of the door)**
- 4b **Slide the pane into the upper notch on the bottom clamps at the bottom of the door.**
- 5 **Lower the pane onto the upper notch on the top clamps at the top of the door.**
- 6 **Slide the glass retainers back into position and ensure they have clipped securely in place.**

Important!

Make sure the glass retainers are correctly and firmly in place and that the glass panes are secure.

Troubleshooting chart

If there is a problem, check the chart below to see if you can fix it. If the problem cannot be fixed or persists, call your Authorised Repairer or Customer Care.

Problem	Possible causes	What to do
<i>General</i>		
The oven does not work.	No power.	Check that the mains power supply (wall switch) is turned on and there is no power outage in your area.
The oven does not work but the display is lit.	The oven is set for automatic cooking.	See 'Automatic cooking' for information.
The oven light does not come on when I select a function.	The oven light bulb has blown.	Replace the light bulb. See 'Care and cleaning' for instructions.
	The clock has not been set	See 'First use' for instructions on setting the clock.
The oven light does not come when I open the door.	This is normal.	The oven light only comes on when you have selected a cooking function.
The oven is not heating.	The door is not properly closed or it is opened too frequently during cooking.	The heating elements are disabled while the door is open. Make sure the door is properly closed and avoid opening it frequently during cooking.
	The clock has not been set.	The oven will not function until the clock is set. See 'First use' for instructions on setting the clock.

Problem	Possible causes	What to do
<i>General</i>		
The oven cancels automatic cooking when I adjust the clock setting.	The oven was set for automatic cooking when you were trying to adjust the clock setting	You can only adjust the clock setting while the oven is not set for automatic cooking. See section 'Setting the clock and first use' for instructions.
A glass pane in the oven door has cracked, chipped, or shattered.	Incorrect cleaning or the edge of the glass hitting against something.	You must NOT use the oven. Call your Authorised Repairer or Customer Care.
The oven fan turns on again several minutes after I have turned off the oven.	This is normal.	If the oven is over a certain temperature the cooling fan will automatically turn on to cool the oven down.
The oven fan stays on when I set a delayed start with Automatic cooking.	This is normal.	The oven will not heat up until the start time is reached.

Before you call for service or assistance ...

Check the things you can do yourself. Refer to the installation instructions and your user guide and check that:

- 1 your product is correctly installed.
- 2 you are familiar with its normal operation.

If after checking these points you still need assistance or parts, please refer to the Service & Warranty book for warranty details and your nearest Authorised Repairer, or contact us through our website listed on the back cover.

This oven has been designed and constructed in accordance with the following codes and specifications:

In New Zealand and Australia:

AS/NZS 60335-1 General Requirements for Domestic electrical appliances

AS/NZS 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

AS/NZS CISPR 14.1 (2010) Electromagnetic Compatibility Requirements

In Europe:

Safety requirements of EEC Directive "Low voltage" 2006/95:

- EN 60335-1 General Requirements for Domestic electrical appliances

- EN 60335-2-6 Particular Requirements for Domestic electrical cooking appliances

Safety requirements of EEC Directive "EMC" 89/336:


- EN 55014-1, EN 55014-2, EN 61000-3-2, EN 61000-3-3 Electromagnetic Compatibility Requirements



Requirements of EEC Directive 93/68.

European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE)
(for European Union countries only)

GB This appliance is marked according to the European directive 2002/96/EC on Waste Electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. Disposal must be carried out in accordance with local environmental regulations for waste disposal. For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

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